

*Special Thanksgiving Issue*

# Red Silk Carpet

NICOLE PRICE  
Around Chicago LIVE

Steven Smith  
HIGH FASHION PRIEST

EQUUS  
Film  
Festival  
with  
Lisa  
Dierson

Donna M. Butler  
The  
Attitude Shift  
Talk Show

Chef  
Gary Kinsey

Amir Hashmi  
BOLLYWOOD FILMMAKER

Thanksgiving  
Blessings to us all  
from

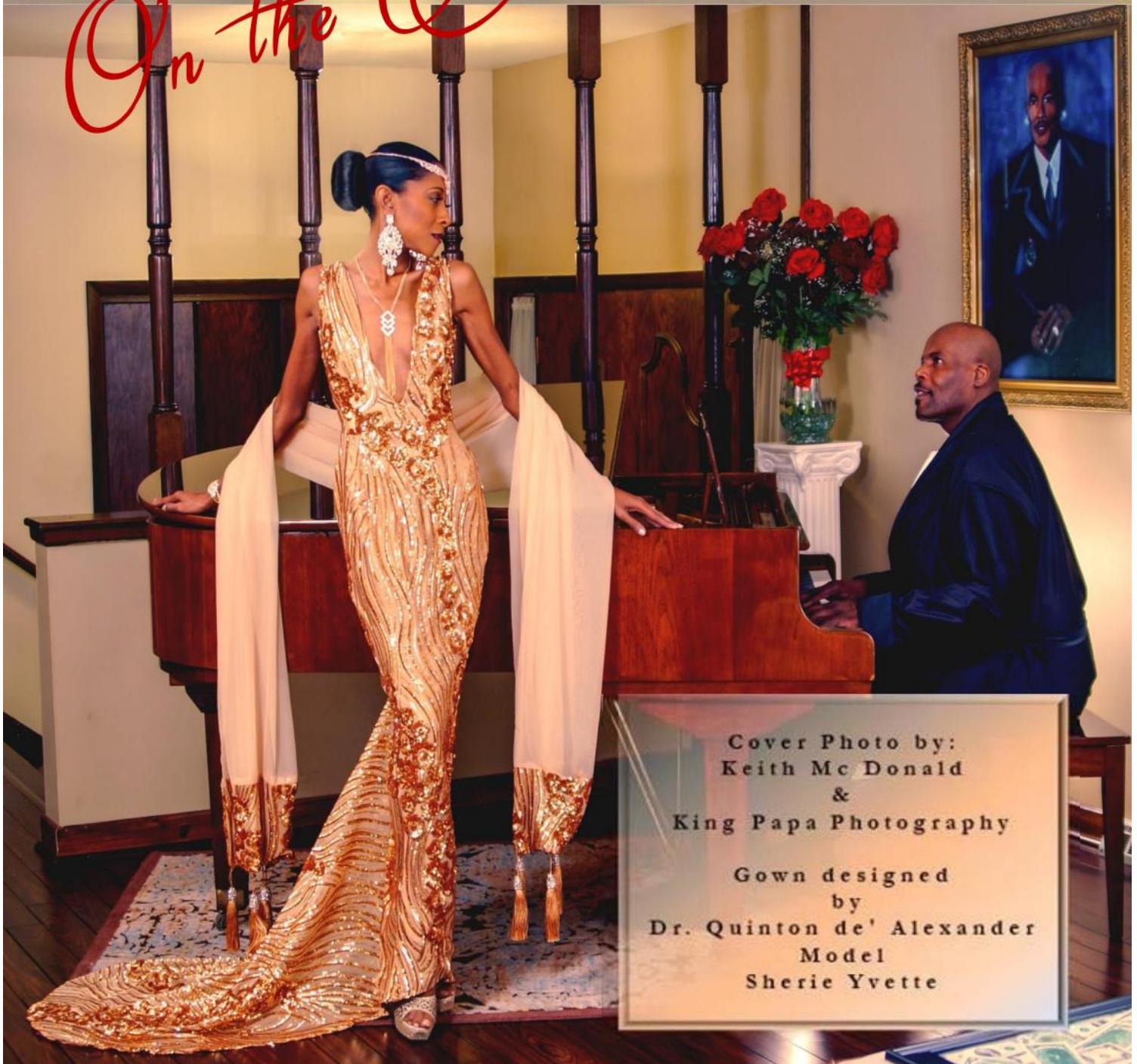
Dr. Quinton de' Alexander  
&  
We Dream In  
Color Foundation Inc.



**EXCLUSIVE! Designer Dr. Quinton de' Alexander  
CEO of We Dream in Color Foundation Inc. talks candidly about  
returning to the world of fashion.**

**After taking a break from fashion to launch the community project  
“We Dream in Color Foundation Inc., he is returning to the fashion world.**

*On the Cover*





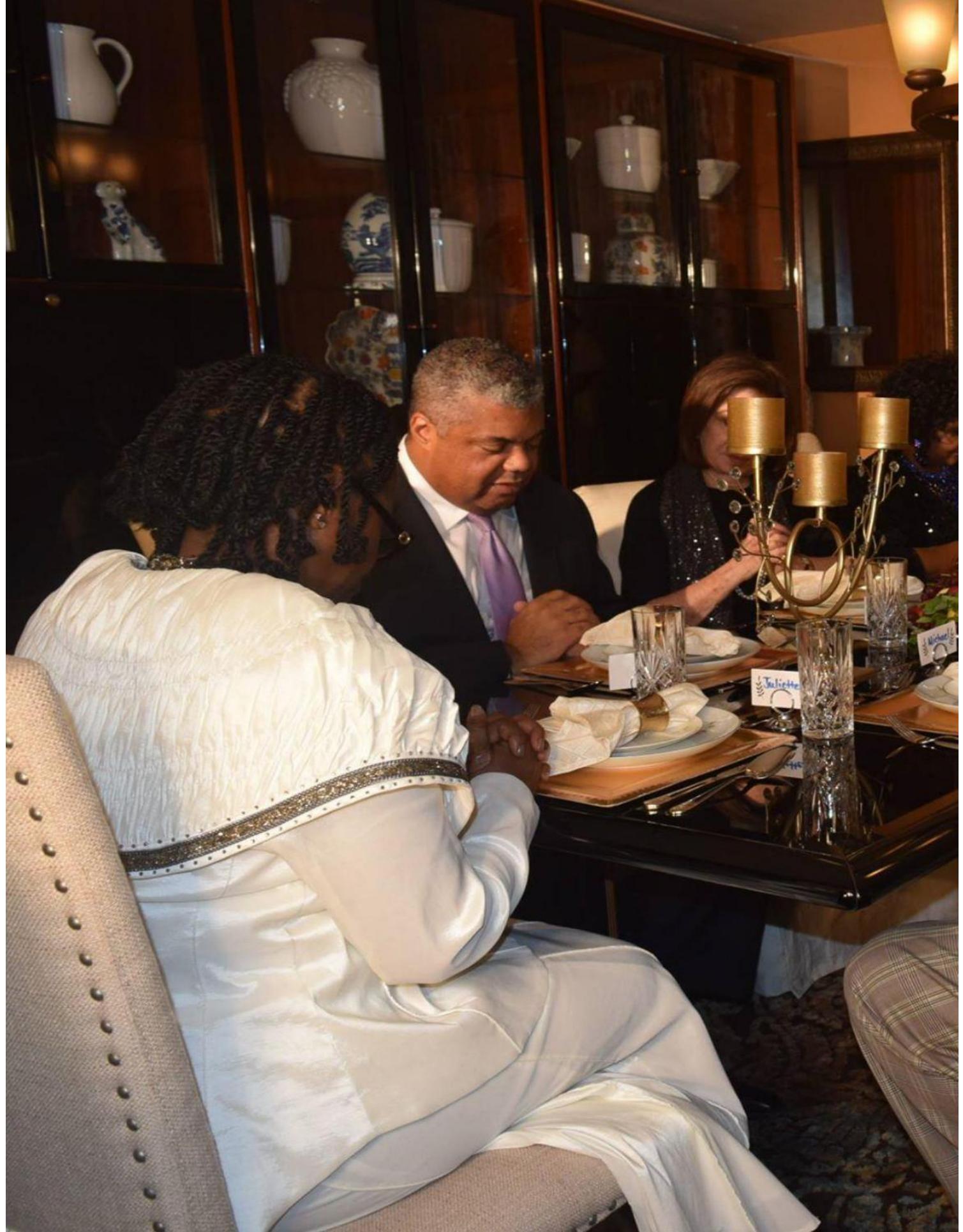




**L-R. Elder Jean Thomas, Sam Eli,  
Audrey Gayles, Doreetha Wheatley,  
Michael Matthews, Jill Maxey,  
LaWaundia, Rev. Gregory Livingston, Dr. Quinton de'  
Alexander, Dr. Jackie Sharp, Bishop Juliette Holmes.  
Sitting: Barbara Glass..  
Model: Sherrie Yvette**













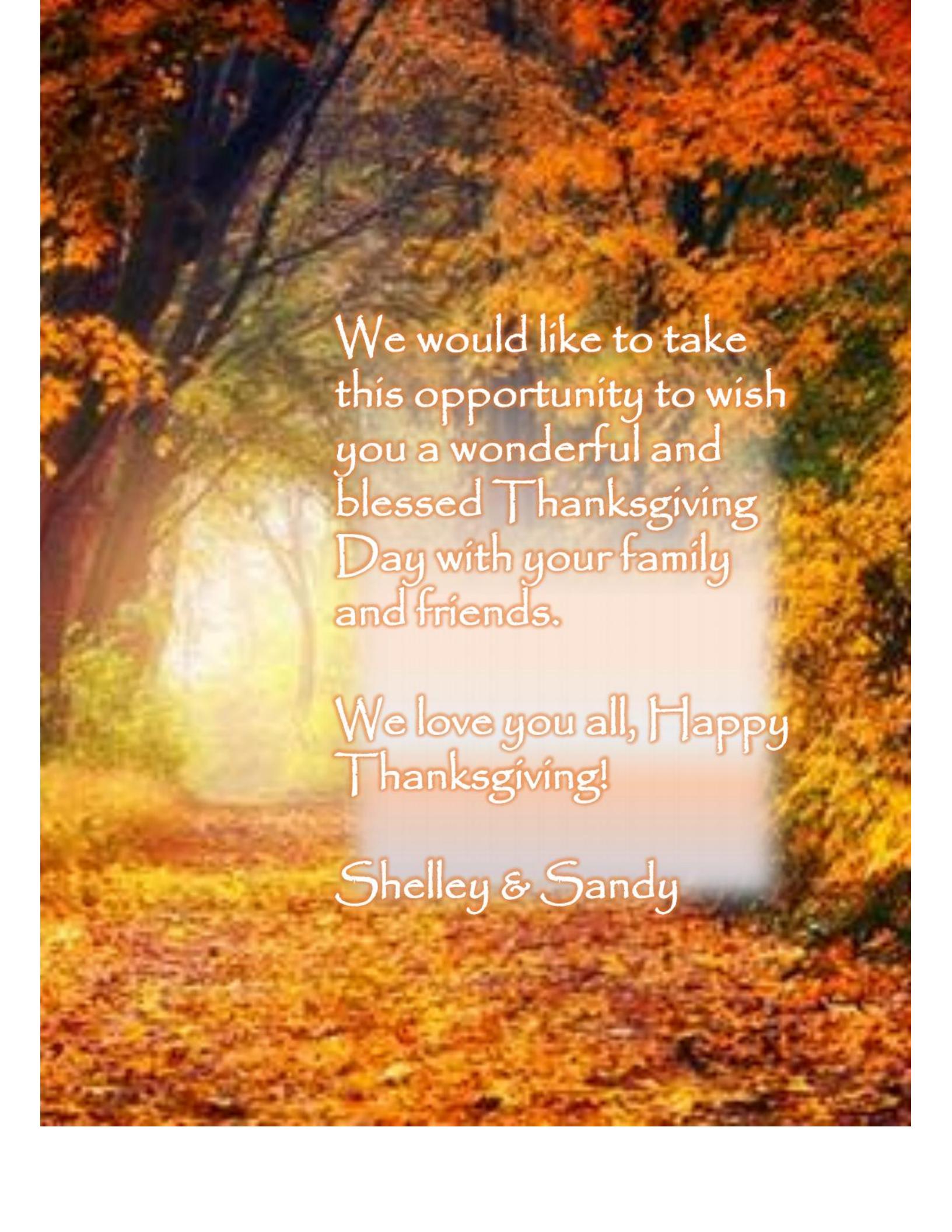












We would like to take  
this opportunity to wish  
you a wonderful and  
blessed Thanksgiving  
Day with your family  
and friends.

We love you all, Happy  
Thanksgiving!

Shelley & Sandy

# **RED Silk Carpet Magazine**

*We are proud to have a dedicated Team to bring you a variety of stories and information within our industry. We look forward to serving you.*

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CONCIERGE MEDIA GROUP



# *Chef Gary Kinsey*

By  
Shelley Jernigan Pekala

**Gary** graduated from Johnson and Wales University in 1997 with a degree in Culinary Arts. Gary has worked in the industry for more than 25 years.

Chef Gary has held Positions as the Garde Manger Chef at the New York Jets Training Facility located in Florham Park New Jersey.

**Gary is Currently the Sous Chef for The Westin Hotel at Princeton Forrestal Village located in beautiful Princeton New Jersey.**

**Chef Gary is also the Private Traveling Chef for the Bold and Beautiful International Modeling Agency (BBIM) traveling with Models preparing meals, while they work.**



## Honey Glazed Salmon and Egg Over Easy

**1 8 oz Salmon Filets,  
boneless and skinless  
Salt and black pepper, to  
taste  
1/4 cup all-purpose flour  
2 Tbsp light olive oil or any  
high-heat cooking oil 1/4  
cup honey  
2 Tbsp soy sauce  
1 Orange Slice for garnish**

**Hollandaise sauce 3 egg  
yolks (see how to separate  
eggs)  
1 tablespoon lemon juice  
1/2 teaspoon salt  
1/8 teaspoon cayenne  
(optional)  
10 tablespoons unsalted  
butter**



## Wheat Linguine & Shrimp

4 Medium shrimp

3/4 pound wheat linguine

3 tablespoons olive oil

5 cloves garlic, minced

1 plum tomato 1/4 diced

1 (3.5 ounce) jar  
non peril capers

2 tablespoons lemon juice

salt

### To prepare:

Cook pasta according to package directions, omitting salt and fat; drain.

Heat a large nonstick skillet over medium-high heat.

Add 1 1/2 teaspoons oil; swirl. Add shrimp; cook 3 minutes or until done.

Remove shrimp from pan. Wipe out pan with a paper towel.

Return pan to medium-high heat. Add remaining 1 teaspoon oil; swirl to coat. onion; sauté 3 minutes. Add garlic; sauté 30 seconds.

Add salt, tomatoes; lightly mash tomatoes with a potato masher.

Reduce heat to medium, and simmer 8 minutes.

Stir in broth; return to a simmer.

Stir in pasta, shrimp, and capers; toss to coat.

Remove pan from heat; top with basil.

Serve immediately



**Scallop w/ Medallion Polenta,  
a great alternative to the traditional  
Thanksgiving meal.**

- For the Polenta
- 3 3/4 cups chicken stock
- 1 cup coarse corn meal
- 1 tsp salt 1
- 1 cup grated Parmesan cheese (grated with a micro plane)
- 2 tbsp unsalted butter
- For the sauce:
- 3 cups chopped Roma tomatoes
- 3 tbsp minced shallots
- 4 tbsp unsalted butter
- 1 tsp salt
- For the scallops:
- 12 large sea scallops butter canola oil
- Salt and pepper
- Instructions For the Polenta;

1. Bring the chicken stock to a boil with the salt in a medium sauce pan.
2. Whisk in the corn meal.
3. Boil for 5-10 minutes, whisking regularly, until the mixture becomes very thick.
4. Add Parmesan cheese and butter and mix until incorporated.
5. Remove from the heat and pour polenta onto a wax paper covered baking sheet.
6. Spread evenly into 1/2 inch thick layer.
7. Refrigerate until very firm.
8. Cut into 12 1 1/2 inch squares
9. Heat 1 tablespoon of canola oil in a large non-stick skillet.
10. Add polenta cakes and cook for 3-4 minute on each side or until slightly browning.
11. Turn and brown on the other side.

12. Remove from heat and keep warm.

For the sauce:

1. Melt butter in a medium sauce pan.
2. Add shallots and sauté for 2-3 minutes.
3. Add tomatoes and salt and cook for 4 to 5 minutes.
4. Remove from heat and place in bowl of a food processor.
5. Process until smooth.

6. Return to the pan and keep warm over very low heat.

For the scallops (while the polenta is browning):

1. Place scallops on a paper towel and dry thoroughly.
2. Salt and pepper the scallops on both sides.
3. While the polenta is browning, put 1 or 2 pats of butter along with a teaspoon of canola oil in a large skillet.
4. Heat butter/oil mixture until very hot and just starting to smoke.
5. Place scallops in the skillet leaving space between each one.
6. Sear them for 2 minutes (Do not disturb until 2 minutes have passed).
7. Turn scallops and sear for 2 minutes.
8. Remove from skillet and set aside.

To assemble:

1. Spoon a pool of sauce in the middle of a plate.
2. Place 3 polenta cakes in the sauce and top each with a scallop.

Garnish with mice's Green and red peppers



## Cucumber Turkey Salad w/ Strawberry Vinaigrette

1 cup of chopped turkey  
1 cup Arugula  
2 oz. Goat cheese  
1/2 c Candy Walnuts  
2 oz chopped tomatoes

3 oz. Diced Avocado  
2 oz cranberries  
2 oz olive oil  
2. Medium Strawberries  
3/4 C Apple cider vinegar



## **Chicken Vegetable Soup**

**3 1/4**Chicken Breast  
**2 1/4** Medium Zucchini  
**2 1/4** Medium Yellow  
Squash  
**2 1/4** Medium Carrots

**5 1/4** Diced Celery stalks  
**1** Minced Chop Garlic  
clove  
**4 qt** Chicken Stock or  
Base.

**S & P for taste**



## Vegetarian Wheat Linguine

- 1/2 Wheat Pasta
- 1 Zucchini
- 1 Yellow squash
- 1 Carrot
- 4 Cherry Tomatoes cut in 1/2
- 1 c Spinach
- 1 clove garlic
- 1/2 c corn
- 3/4 Basil chopped
- 2 Qt. Vegetable stock
- 1/2 Tomato Sauce



## Chimichurri New York Strip

- 1 lb. Steak Grilled 3 oz.  
Olive Oil
- 1 bunch of fresh Parsley
- 1 clove chopped Garlic
- 1 C Brown Rice
- 1 Yellow squash 1/4 diced
- 1 Sweet Green & Pepper
- 1 Zucchini 1/4 diced









I'm a private  
chef for  
**Bold & Beautiful**  
International  
Modeling  
Agency.

**Chef Gary Kinsey**  
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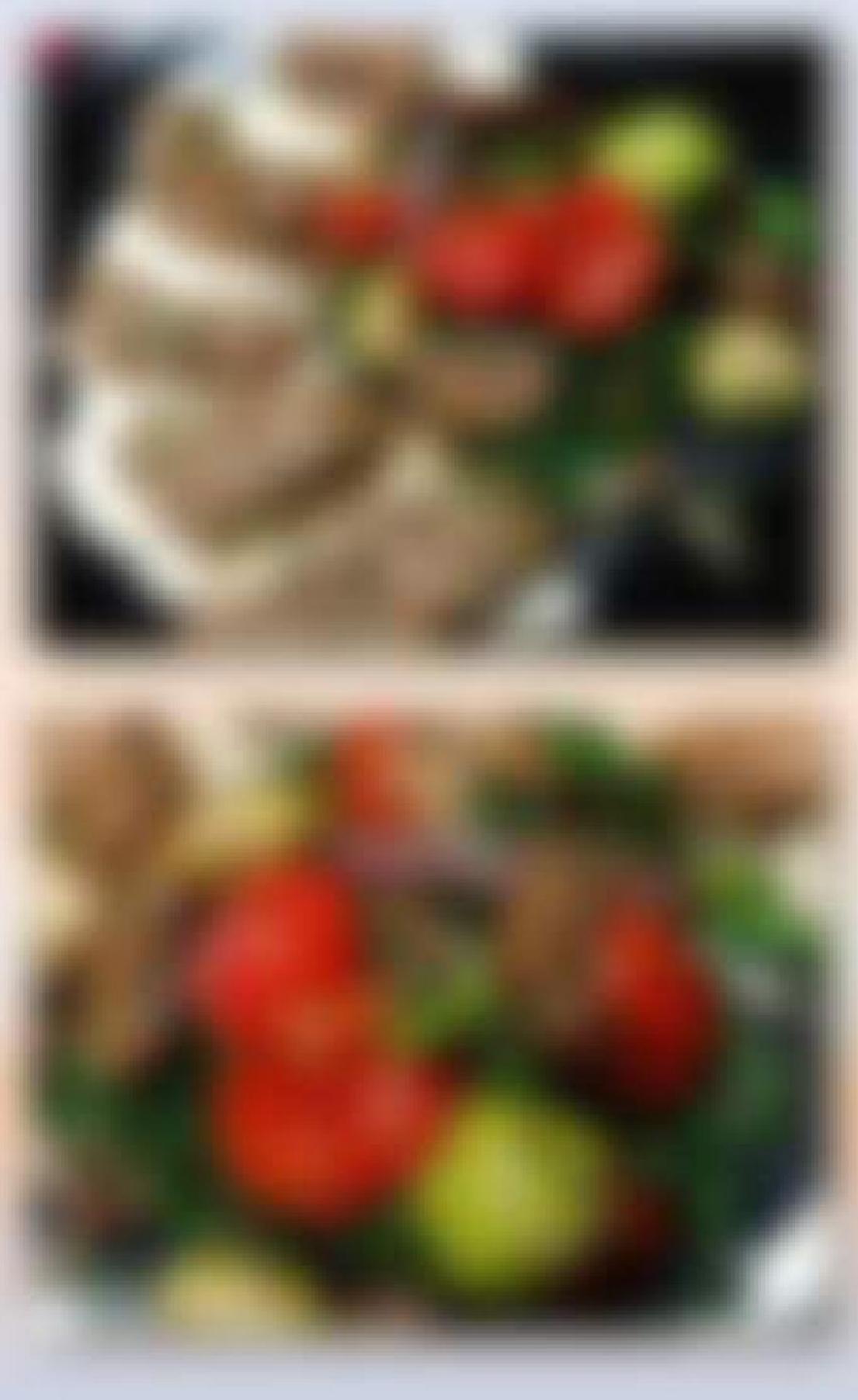


*Chef  
Sophia Cin*



**Caribbean Jerked pork belly, with a  
side  
of  
sliced honey crisp apples and cilantro.**







## Amir Hashmi

is an actor, film director and producer working exclusively with Bollywood feature films, TVC and documentaries. He has a master's degree in mass communication from the KTUJM and has recently been awarded to the National film award by Govt. of India.

Amir Hashmi (born 27 July, Dhamtari, Chhattisgarh) Grew up under the influence of the Grand Father's Persian & Urdu Poems writing & Hindi film industry. Born in Govt. Officer's family, he started stage performances since childhood. He fluently speaks English, Hindi, Urdu, Punjabi, and Chhattisgarhi languages.

His one of the best features is his voice quality. He had Graduated from St. Vincent Pallotta College, Raipur and master's in mass communication from Kushabhau Thakre Patrakarita Avam Jansanchar Vishwavidyalaya, Raipur Had performed many years in singing gigs, concerts and popular among

youth for his euphonious voice, motivating youth on cultural and art perspective by cultural performances, campaigns, and workshops.

Thereafter he worked as intern Photo-Journalist (reporter) in Times of India influencing media in the field of culture and art. Enhancing the cultural prospective in him he provoked to do documentaries. He produced Documentary films, Feature films, Short film, TVS Advertisement Productions.

In 2016, his short film "Mirror of the Clean India" awarded National Film Award as Awarded with Certificate of Excellence, jointly by the NFDC (National Film Development Corporation of India, Govt. of India) and Information & Broadcasting Ministry of India, Govt. of India for his participation in "Swachh Bharat Short Film Festival Competition" The film was his home production, directed and played the lead role of a MAD MAN by himself.





**Around Chicago LIVE!** is one of Chicago's longest running hospitality industry networking event. Born in 2010, this great community is held together by the Around Chicago newsletter, a calendar listing not-for-profit business networking events and charity galas. We are always looking for great events so if you have one that fits into our criteria then please send it our way!

The community is the brainchild and passion of Nicole Price, MBA, CMP. Nicole's basic yearning to connect has fueled her 20+ year career in meetings and events which has spanned hospitality, medical, dental, creative culinary arts, and fundraising. She is available to help you, too, as an independent consultant. Visit us at [www.aroundchicagoevents.com](http://www.aroundchicagoevents.com) for more information or email [nicole@aroundchicagoevents.com](mailto:nicole@aroundchicagoevents.com).

These photos come from our October 2018 event at Katana. Other events have been hosted by The Signature Room at the 95th, Skydeck Chicago, Tortoise Club, Prime & Provisions, Morton's, Del Frisco's, the Sofitel, the Intercontinental in addition to many other A-list venues in Chicago.



Nicole Price  
Around Chicago LIVE!



**Chakib Doghmi  
Red Carpet Concierge International  
Media Of Chicago**



Julio Carrasco



**Nicole Price  
Around Chicago LIVE!**



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**Sandro and Magradze, Donna Mitsos**



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# A PONY AND HIS BOY: The Story of Berry and Josh

A Spotlight Rescue Series Film

A FILM BY **JA MEDIA PRODUCTIONS** IN ASSOCIATION WITH **THE EQUUS FILM FESTIVAL**  
DIRECTED BY **JULIANNE NEAL** STORY BY **LISA DIERSEN** EDITED BY **JULIANNE NEAL**  
CINEMATOGRAPHY BY **MELISSA ACEVEDO, LISA DIERSEN, JULIANNE NEAL**  
AND **KERRI WEISS** MUSIC BY **PURPLE PLANET AND BENSOUND**

# EQUUS Film Festival

**Our festival has been created to highlight and award the diverse and creative efforts of those who artistically pay homage to the horse. The festival empowers storytellers to show the rich history and diverse tapestry of horses in human culture through equestrian content. We have feature films, documentaries, shorts, music videos, commercials, training educational materials, art and literature. NOVEMBER 29 - DECEMBER 2, 2018**

**As home to the storytellers of the horse world, the EQUUS Film Festival, is the first event of its kind dedicated to equestrian-themed film, fine art and authors.**

**The annual EQUUS Film Festival Awards Event showcases the EQUUS Panels, EQUUS Pop-Up artist, filmmaker and literary gallery, tours of carriage horse stables, a VIP Welcome Party, and the WINNIE Award Ceremony, are all part of the festival event program.**

**Founded in 2013 by Director Lisa Diersen and adding team member Diana De Rosa as Co-Organizer in 2015, the EQUUS Film Festival has grown into the goto equestrian film industry event. Presenting over 80 films in 2017 and awarding the coveted WINNIE Award to the best in the herd, including Equestrian Art Film, Director, Documentary, Commercial, International, Music Video, People's Choice and Best of Festival. EQUUS has also has created WINNIE Award categories for Literature and Art, that has rounded out our commitment to being the home to the storytellers of the horse world.**

# Steven Smith

aka the High Fashion Priest, from West Palm Beach. has been a Fashion Connoisseur, Fashion Artist and Fashion Consultant. Steven is a creative director for photo shoots and commercials.

The Fashion world caught Steven's attention in 1993 and he has never looked back. He has written fashion articles for Taste of Singer Island Magazine and B'more magazine just to name a few. He strongly believes that the human body is a work of art within itself. The right clothing and accessories can make anyone fabulous inside and out. His motto is " I can style you from Goodwill to Gucci, A Rummage sale to Rodeo Drive, Walmart to Worth Avenue.

He is the Chief Executive Director for Fashion Week West Palm Beach. Steven and is currently working on

several projects related to the fashion industry. In 1995 Steven obtained his B.S. in Psychology from Morris Brown College in Atlanta, GA. His degree in Psychology, has made him more aware of looking good, and feeling good. His eye for Fashion, Knowledge, and his faith in the Almighty GOD and work ethic has catapulted him into the top of the Fashion world. He has done multiple workshops with women suffering from low self-esteem to help them rise above their tragic situation, dressing them from the inside out.

He will continue to work tirelessly to improve his craft as a Fashion Artist. Coupled with his faith, The Universe is the limit for Steven Smith AKA the High Fashion Priest.















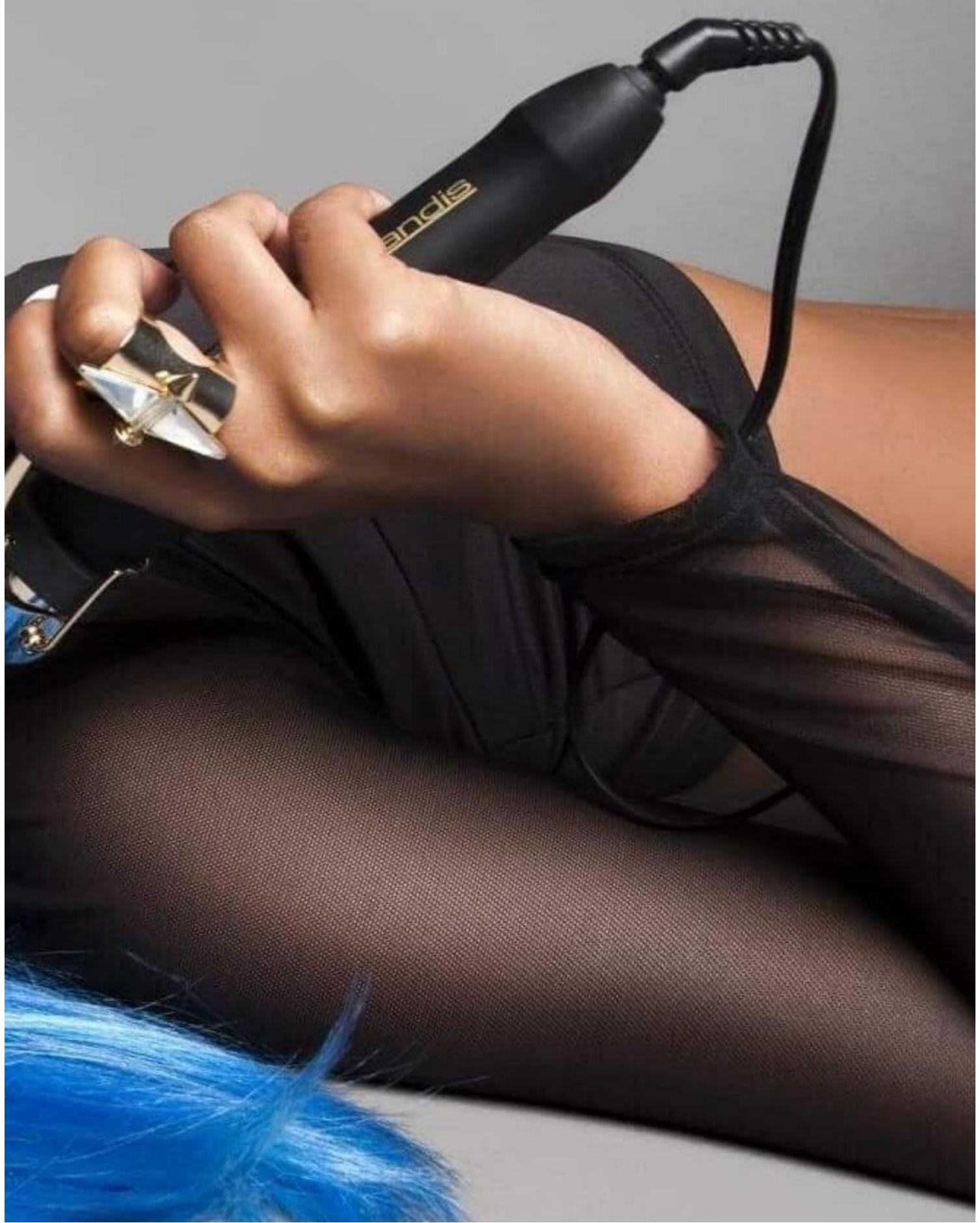
















# The Attitude Shift Talk Show

with  
Donna Butter



*Donna N. Butler*

**Donna M. Butler** is a 59 year old wife of 30 years, mother of 7 and a grandmother of 13 who spends time loving her family while loving the opportunity to host two up and coming talk shows, [The Attitude Shift Talk Show](#) Wednesday nights at 9:30pm CT and [Under the City Lights: Louisiana](#) which is a live news magazine featuring locals, “Sharing their Shine,” from singing to unusual hobbies, the show shares the flavor of Louisiana!

**Donna’s goal is to help people through a word she has coined, “experience-teach,” to teach by examples that a positive attitude can change the world, one person at a time!**

**In her spare time, Donna is also an activist for women rights.**

**“And when everyone else is sleeping, I'm up taking 300 plus calls, email, texts every day!”**





# Under The City Lights

"You never  
know where we  
will be!"

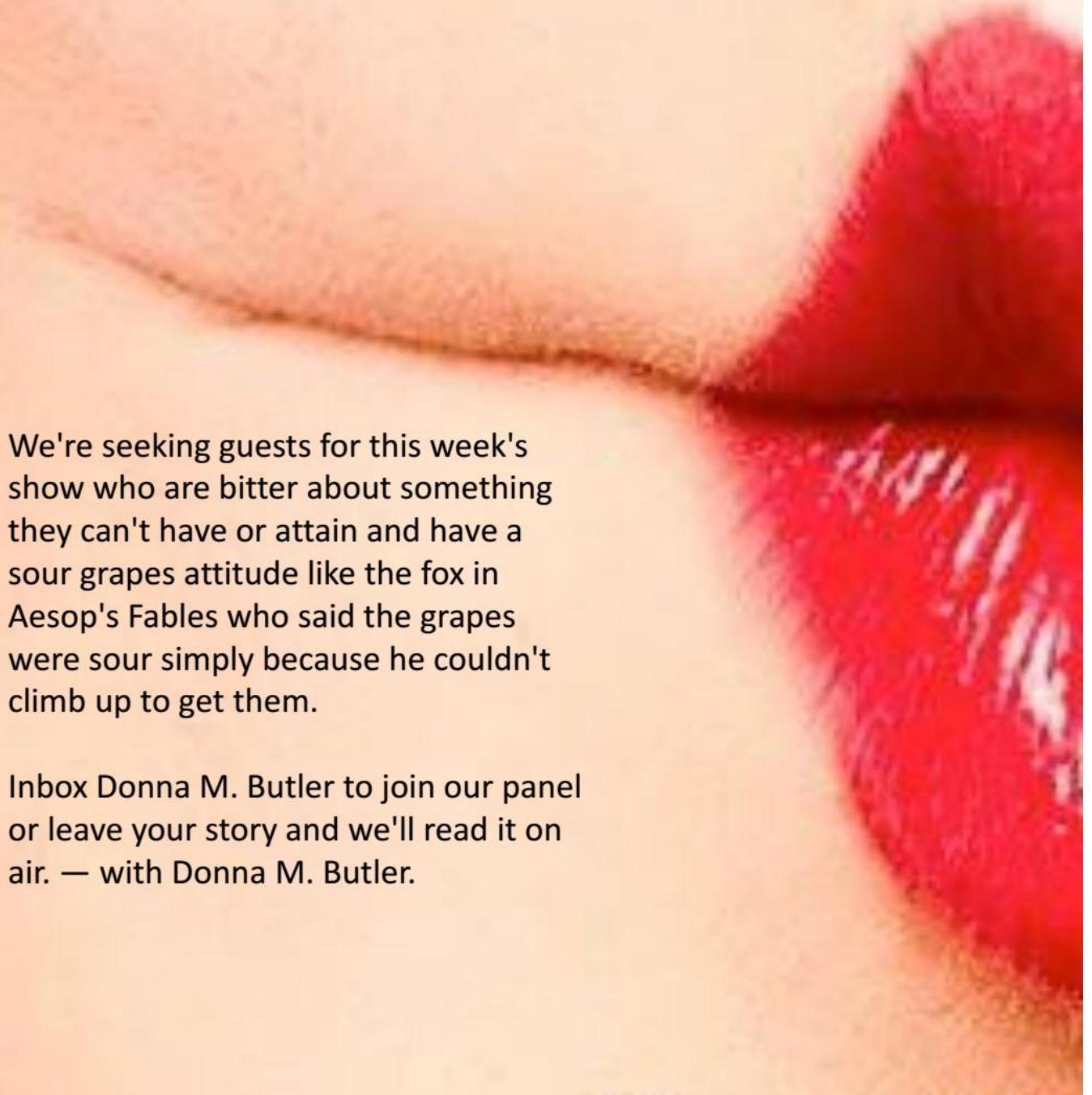




**Keith O'Connor outfitted me as a  
teenager, and now he is styling  
my teenage, Michael Butler.**

**Super Cool Fashion Men's Wear  
Baton Rouge, La .**

# Got a sour gi



We're seeking guests for this week's show who are bitter about something they can't have or attain and have a sour grapes attitude like the fox in Aesop's Fables who said the grapes were sour simply because he couldn't climb up to get them.

Inbox Donna M. Butler to join our panel or leave your story and we'll read it on air. — with Donna M. Butler.

[www.theattituderadio.com](http://www.theattituderadio.com)

# grapes attitude?



[udeshift.com](http://udeshift.com)



See You next year  
Dr. Quinton de' Alexander  
&  
We Dream In Color  
Foundation Inc